United States
Department of
Agriculture

Food Safety
and Inspection
Service

March 1984

Compilation of Meat and Poultry Inspection Issuances

TABLE OF CONTENTS

The period covered in this Issuance is March 1, 1984 to March 21, 1984

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE | 6-84 | 3-1-84

Testing and Disposition of 0-3 Week Old Calves Suspected of Containing Sulfa and/or Antibiotic Residues

To fully implement Sections 309.16 and 311.37 of the Meat Inspection Regulations, the Food Safety and Inspection Service has been monitoring the levels of sulfas and antibiotics in young calves from 0-3 weeks of age. Recent data indicate violative sulfa residues in young calves that did not display the abomasal discoloration typical of treatment with dyed sulfa boluses. Therefore, changes in industry practices may be causing inspectors to miss residues resulting from treatment by using undyed sulfa boluses or injectable antibiotics. Also, FSIS is aware that normal appearing calves had been treated. Results appear to show a clustering of violative samples within specific lots which contain both the healthy calves and calves showing disease symptoms.

In an effort to eliminate violative residues in young calves, the regulatory program is being adjusted in the following manner:

1. Intensify inspector initiated Sulfa Swab Test (SST) and Swab Test On Premises (STOP) sampling of calves exhibiting evidence of lesions, malnourishment, or any other factors that might be associated with the need for drug treatment.

2. If conditions are found in calves described in 1, normal appearing calves in the same lot will be tested by SST or STOP on a statistical sampling basis. The supplier (buyers, or auction) will be notified all future shipments of calves from this supplier will be sampled and tested on a similar basis. SST or STOP will continue to be performed until testing indicates the problem has been resolved.

3. If positive test results occur from subsequent sampling, the supplier will be asked for a course of action to solve the problem.

4. If the supplier is incapable or unwilling to present calves for slaughter without residues a 100 percent testing of this supplier's calves should be instituted.

For more detailed implementation guidelines see Attachment 1.

Attachment

Deputy Administrator
Meat and Poultry
Inspection Operations

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
M91 (execpt M15 &M17); S03; CM3; M28	3-1-85	SCI/RESD

Attachment 1:

Implementation Guidelines for Testing and Disposition of 0-3 Week Old Calves Suspected of Containing Sulfonamide and/or Antibiotic Residues

This program primarily involves young calves (i.e., calves less than 3 weeks of age or 150 pounds in body weight). The program will be implemented when an inspector detects a calf showing signs of disease (such as pneumonia) to an extent suggesting treatment with sulfonamides and/or antibiotics. When such a calf is discovered, the inspector-in-charge immediately begins intensified inspection and sampling procedures.

I. Relevant definitions

A. A lot is a group of calves delivered to an establishment from a single source at one time. The inspector-in-charge may arbitrarily assign calves to lots when the establishment fails to provide adequate information concerning the source.

B. A source is any producer, buyer, trucker, or auction market presenting a group of calves for slaughter.

C. A sick calf on ante-mortem inspection shows either signs of treatment or signs of disease (such as pneumonia) to an extent suggesting treatment with sulfonamides and/or antibiotics. A sick calf carcass will show signs of treatment or lesions of disease (such as pneumonia) to an extent suggesting treatment with sulfonamides and/or antibiotics.

D. A sign of treatment is indicated by leakage around jugular veins, subcutaneous or intramuscular injection lesions, or discoloration from particles or oral treatment in any part of the digestive tract or positive STOP or SST. Lots containing calf carcasses positive to the STOP or SST will be considered as treated lots. Future shipments from this source will be tested as under II. D. 1-2.

E. A healthy calf shows no signs of disease and/or treatment at ante-mortem inspection. A healthy carcass will show no lesions of disease and/or signs of treatment at post-mortem inspection.

II. Calves from sources not identified as shipping treated calves

A. Identification requirements

1. The source of each lot must be identified by the slaughter plant.

2. If the slaughter plant is unwilling to provide source information, the inspector-in-charge may allocate calves to lots at his own discretion.

3. The inspector-in-charge should ensure that each separate lot maintains its identity from delivery through the entire slaughter process until disposition is completed.

B. Ante-mortem (AM) disposition

1. If no signs of disease and/or treatment are found in any calf in the lot, the inspector-in-charge will release the entire lot for slaughter.

2. If signs of disease and/or treatment are found in any calf in the lot, the inspector-in-charge will tag individual calves as "U.S. SUSPECT." The entire lot will be retained at post-mortem inspection.

C. Post-mortem (PM) disposition

1. If no lesions of disease and/or signs of treatment are found in any carcass in the lot and no AM findings indicate a need to retain the lot, the inspector-in-charge will release all carcasses for human consumption.

2. If lesions of disease and/or signs of treatment are found in any carcass in the lot, the inspector-in-charge will retain these carcasses pending the results of the required tests for sulfonamide and antibiotic residues. He/she will also retain the healthy carcasses in the same lot. The veterinarian in charge will determine the manner in which these healthy carcasses are retained.

D. Performing swab testing

1. If both Sulfa Swab Test (SST) and Swab Test on Premises (STOP) are available, SST should be used (directions accompany the test). Kidney tissue will be used for the screening test.

2. If the SST is not available, the STOP should be used. The directions for performing STOP are published in the Self-Instructional Guide Performing the Swab Test (on Premises) for Antibiotic Residues (FSQS-38). Kidney tissue will be used for the screening test.

E. Disposition of carcasses using the SST or STOP

1. If the SST results from retained carcasses of suspect calves are negative, the carcasses are released for human consumption, if otherwise determined to be acceptable. The inspector-in-charge will, however, condemn carcasses as unfit for human consumption based on normal post-mortem criteria. Carcasses will be trimmed in accordance with applicable provisions of the Federal Meat Inspection Act. The healthy carcasses in the lot will be released.

2. If one or more SST is positive in a lot, the healthy carcasses in the same lot will be subjected to statistical testing.

a. Statistical sampling

Number of Healthy Calves	Number of Carcasses Sampled
1-11	All
12-16	12
17-40	15
41-250	25
more than 250	30

b. For lots of more than 12 calves, use a table of random numbers to select samples.

c. If a sample from the statistically sampled group is positive, all carcasses in a lot must be tested individually.

d. Samples of kidney, muscle, and liver from each SST-positive carcass will be sent to the designated FSIS Laboratory to confirm the presence of sulfonamide and antibiotic residues.

e. Establishment management may declare a carcass with a positive SST "plant-condemned" before field laboratory results are received. Plant condemned carcasses must be handled under the same regulatory restrictions as for controlling "U.S. Condemned" carcasses.

3. If STOP results are negative for retained carcasses tested in the lot, samples of kidney, liver, and muscle from the carcasses are sent to a designated FSIS Laboratory for sulfonamide assay. The carcasses tested are retained pending receipt of results from the field laboratory. The retained healthy carcasses in the lot will be tested on a statistical basis using the STOP test. If all STOP tests are negative, the healthy carcasses may be released.

4. If one or more STOP is positive in a lot, the following steps will be taken.

a. The lot is to be retained for sampling. Kidney and muscle samples from all carcasses in the lot are to be sent to a designated FSIS Laboratory for sulfonamide and antibiotic residue assay.

b. The laboratory will initially test a statistical number of samples from the lot using the table in Section II. E.2.a.

c. If all samples are negative for violative levels of antibiotics or sulfonamides, the lot is to be released.

d. If a violative sample is found, all carcasses must be tested and individual carcasses released or condemned accordingly.

e. Establishment management may declare a carcass with a positive STOP "plant-condemned" before field laboratory results are received. Plant condemned carcasses must be handled under the same regulatory restrictions as for controlling "U.S. Condemned" carcasses.

F. Notification of a source of its first lot containing a violative sample under this special sampling program

1. The inspector-in-charge will describe in full the regulatory procedures ensuing from a violative sample.

2. The inspector-in-charge should suggest that the source obtain information from the Cooperative Extension Service about avoiding sulfonamide and antibiotic residues.

G. Some options available to any source for reducing testing requirements

1. The source may agree to establish a certification program providing for continuous identification and certification of nontreatment of calves from farm to slaughter plant and meeting the standards of the FSIS Regional Office or its designee.

2. This certification program may be accepted in lieu of the described testing program. It must meet the criteria for selective testing of sick calves.

3. Any other program designed to give equivalent consumer protection will be considered. These programs will only be considered acceptable as long as they are effective.

III. Calves from a source identified as shipping treated calves

A. Testing of a subsequent lot of calves from a source with a violative test for sulfonamides or antibiotics residues in the previous lot

1. Each lot must be retained.

2. Each sick calf found at AM or carcass at PM inspection must be identified.

3. If no sick calves or carcasses are identified, testing is conducted by the statistical method of selection described in this Notice for healthy calves as the particular test involved describes.

4. If a lot has sick calves, all carcasses identified as sick calves are tested for sulfonamide and antibiotic residues. After the carcasses are identified, the remaining healthy carcasses in the lot are sampled according to the test involved.

5. Testing and disposition should follow the procedures described in Section II. E. 1-4 of this Notice.

B. Persistent violative samples in lots from the same source indicate failure to observe correct drug withdrawal times or possible uncooperativeness. Sources with a history of violative samples can expect 100 percent testing of all lots presented for slaughter.

IV. Other pertinent information

A. If a source presents a second lot of calves while an earlier lot of carcasses is retained for testing, the second lot will be retained and tested as described in this Notice. This lot will be retained and tested even if all calves are healthy.

B. Options available to reduce testing requirements

1. The source may agree to establish a certification program providing for continuous identification and certification of nontreatment of calves from farm to slaughter plant and meeting the standards of the FSIS Regional Office or its designee.

2. This certification program may be accepted in lieu of the described testing program. It must meet the criteria for selective testing of sick calves.

3. Any other program designed to give equivalent consumer protection will be considered. These programs will be considered acceptable only as long as they are demonstrably effective.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE | 7-84 | 3-8-84

ADDRESS ADDITION TO THE MEAT AND POULTRY INSPECTION DIRECTORY

On page 18 of the Meat and Poultry Inspection Directory, the address listed for the Webb Foodlab, Inc., Contract Chemistry Laboratory, is for letter mail only. Samples should be sent to the following address:

Webb Foodlab, Inc.
Sample Receiving Department
703 West Johnson Street
Raleigh, NC 27603

Please add the above address to your Meat and Poultry Inspection Directory.

James K. Payne Actng
Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION: G03	NOTICE EXPIRES:	OPI: Science/FSLD
M25, M27, S01	3-8-85	

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE | 8-84 | 3-8-84

METAL CONTAINERS FOR IMPORTED MEAT EXTRACTS INTERIM POLICY

Meat extracts and fluid extracts of meat (s319.720 and s319.721) are not heat processed (retorted). Preservation is achieved by low moisture and high salt levels. The container protects the product from direct contamination. Pending further study of this matter, import inspectors are to use the following procedures and criteria to conduct condition of container examinations of this product. The "CONDITION-OF-CONTAINER" section of the MP Form-68 will be used, and all the defects defined below are to be scored as MAJOR and entered on MP Form-68. The remaining code blocks are not to be used. A copy of the completed MP Form-68 is to be sent to the Foreign Programs Staff.

- Punctures, slits, cracks, openings in the metal, etc. score in Code 220 block (Punctured cans).

- Seams that are broken, cracked, fractured, or malformed, if there is an indication that an opening in the container exists. Score in Code 224 block (Improper seams).

- Product leaking, or evidence of leakage. Score in Code 227 block (Other).

- Any part of the container which is crushed resulting in an opening in the container or crushed to the extent that a determination cannot be made as to whether or not there is an opening. Score in Code 222 block (Major dent).

- Deep pitted rust to the extent that the container is perforated, i.e. completely through the metal, or nearly perforated. (Rust that can be wiped off the container and has only etched or slightly pitted the metal is not to be scored.) Score in Code 223 block (Rust).

If the defect criteria are found to be appropriate, the information contained in this notice will be incorporated into the manual at a later date.

Deputy Administrator
Meat and Poultry
Inspection Operations

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
M91, M26, M28	3-8-85	MPITS/PPID

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

10620.1 | 3/20/84

SUBMISSION OF SURVEILLANCE SAMPLES FOR BIOLOGICAL RESIDUE ANALYSES

I. PURPOSE

This Directive identifies destination laboratories for specific residue testing for inspector sample submission.

II. CANCELLATION

This directive cancels MPI Bulletin 83-3 dated 1-4-83.

III. REASON FOR REISSUANCE

(RESERVED)

IV. POLICY

In order to balance the workload at each of the Field Service Laboratories, all import residue and domestic residue surveillance samples will be submitted for analysis to the laboratories indicated in the attachment, Destination Laboratories for Surveillance and Special Samples.

V. REFERENCES/RELATED PROCEDURES

A. Guidelines for Laboratory Sampling.

B. MPI Bulletin 77-114, Residue Sampling Requirements.

C. MPI Directive 917.1, Rev. 2, Meat and Poultry Residue Program.

D. FSIS Directive 10600.1, Sample Shipment Procedures.

E. MPI Bulletin 79-83, Swab Test on Premises.

VI. RESPONSIBILITIES

It is the responsibility of the in-plant inspector who is shipping samples to Field Service Laboratories Division (FSLD) laboratories for analyses to assure that the proper test(s) is requested and that the proper laboratory is selected. The attachment, Destination Laboratories for Surveillance and Special Samples, indicates laboratory capabilities.

VII. PROCEDURES

In conjunction with the information outlined in the attachment, the following specifics will be followed when shipping samples:

A. Select the testing laboratory from the attachment.

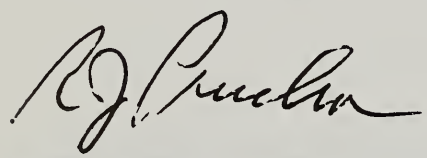
1. If sampling for one or more residue categories is needed from one animal and all tests are performed in a single laboratory, use a single Form 6000-1.

2. If sampling for two or more residue categories is needed from one animal, but the tests are performed at different laboratory locations, send samples to the laboratories indicated in the attachment. Use separate Forms 6000-1 and cross reference in block 2 (related serial no.).

B. Refer to MPI Bulletin 79-83 for use of STOP procedure at designated slaughter plants.

C. Ship all domestic monitoring samples to the laboratory designated on the FSIS Form 6000-2 or the gummed label.

D. Where the specific analysis is not identified in the attachment, telephone the Director of the Field Service Laboratories Division for sample submission instructions, FTS 447-4954.



Deputy Administrator
Meat and Poultry Inspection Operations

Attachment
Destination Laboratories for
Surveillance and Special Samples

DESTINATION LABORATORIES FOR SURVEILLANCE AND SPECIAL SAMPLES

A. SEND ANTIBIOTIC SAMPLES INCLUDING CONFIRMATION OF POSITIVE SAMPLES FROM STOP TO:

Region	Laboratory
1. Domestic Program	
Northeastern, Southeastern	Athens, Georgia
North Central, Southwestern	St. Louis, Missouri
Western	San Francisco, California
2. Import Program	
Northeastern, Southeastern (F samples)	Athens, Georgia
North Central, Southwestern (F samples)	St. Louis, Missouri
Western (F samples)	San Francisco, California

The Laboratory for Import Program "S" samples will be designated on a case by case basis with the concurrence of the Director of the Field Service Laboratories Division.

B. SEND SULFONAMIDE SAMPLES TO:

Region	Laboratory
1. Domestic Program	
Southeastern,	Athens, Georgia
Northeastern (except drop calves), North Central, and Southwestern	St. Louis, Missouri
Western, Northeastern (only drop calves)	San Francisco, California
2. Import Program	
Southeastern, Northeastern (Puerto Rico only)	Athens, Georgia
North Central, Northeastern (except Puerto Rico)	St. Louis, Missouri
Southwestern, Western	San Francisco, California

C. SEND CHLORINATED HYDROCARBON SAMPLES TO:

Region	Laboratory
1. Domestic Program	
Southeastern, Northeastern	Athens, Georgia
Western, North Central and Southwestern	San Francisco, California
2. Import Program	
Southeastern, and Northeastern	Athens, Georgia
North Central, Southwestern and Western	San Francisco, California

D. SEND ALBENDAZOLE, IVERMECTIN, LASALOCID, ARSENIC, TRACE ELEMENTS (HEAVY METALS), ORGANOPHOSPHATES, CHLORAMPHENICOL, MONENSIN, AND NITROSAMINES SAMPLES TO:

Region	Laboratory
1. Domestic Program	
All Regions	Athens, Georgia
2. Import Program	
All Regions	Athens, Georgia

E. SEND CARBADOX, FENBENDAZOLE, GENTAMYCIN, LEVAMISOLE, NARASIN, DIBUTYLTIN DILAURATE AND MELENGESTEROL ACETATE (MGA) SAMPLES TO:

Region	Laboratory
1. Domestic Program	
All Regions	St. Louis, Missouri
2. Import Program	
All Regions	St. Louis, Missouri

F. SEND APRAMYCIN AND PENTACHLOROPHENOL (PCP) TO:

Region	Laboratory
1. Domestic Program	
All Regions	San Francisco, California
2. Import Program	
All Regions	San Francisco, California

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

☐ DIRECTIVE
☐ REVISION
☐ AMENDMENT
☒ OTHER

CHANGE 84-3 to MEAT AND POULTRY INSPECTION MANUAL	#84-3	March 1984

I PURPOSE

This document transmits changes to the Meat and Poultry Inspection Manual.

II CHANGES

Remove	Insert
Pages 159 and 160	Pages 159, 160 and 160a

III CANCELLATION

This transmittal is cancelled when contents have been incorporated into the MPI Manual.

Attachment

Paul Ragan, Director
Regulations Office
Policy and Program Planning

DISTRIBUTION:
M91, M94

OPI: PPID/MPITS

18.47 SHELF-STABLE, HEAT-PROCESSED PRODUCTS

These are products (meat or poultry) canned in hermetically sealed containers and cooked under pressure.

(a) Control

See Sec. 18.46(c).

(b) Incubation

Representative samples of shelf-stable, heat-processed products must be incubated.

(1) Thermometer, temperature. A dependable recording thermometer is required for incubation room.

Incubation temperature shall be maintained at 95° F. (plus or minus 2 degrees). If temperature falls below 93° F., the incubation time will be increased for the time the cans are held below 93° F.

Free air must circulate between containers to prevent uneven temperature. More than a rare fluctuation outside the acceptable temperature range requires facility adjustment or repair.

(2) Sampling. Regardless of retort size, establishment must incubate at least one can for retort load, and regardless of container size in hydrostatic cookers one can for each 1,000 containers.

(3) Exception. Plants wishing to use other incubation programs shall * submit them to MPITS-PPID for approval.

(4) Security. The inspector shall keep the incubation room under security during nonoperating hours and shall release it in the morning for reviewing samples with plant personnel. The incubation room will then be available to the establishment during the day for new samples.

(5) Daily check; record. Designated plant employees shall check daily all containers in incubation, and shall notify the inspector when defective containers (swellers, leakers, etc.) are observed.

They shall also maintain incubation records and keep them readily available for inspector's review. Such records should include code identification, number of cans from each lot, in-and-out dates, and lot disposition (released, retained, recycled).

(6) Shipping. According to the * respective meat and poultry * regulations, permission to ship * product before sample incubation is * completed can be granted by the * circuit supervisor for meat products * and the inspector-in-charge (IIC) * for poultry products. In order to * facilitate uniformity pending * revision of the regulations, in the * case of poultry products, the IIC * should consult with the circuit * supervisor before any actions are * taken. In all cases, permission * to ship canned product before incuba- * tion is completed can only be granted * if: *

(i) The plant has had a good * history regarding 1) complying with * the regulations; 2) incubation test * results; and 3) condition-of-container * examinations (i.e., absence of * critical defects described in * Chart 18.3). *

(ii) The establishment submits * written procedures for product con- * trol to the circuit supervisor or * IIC, as appropriate. Such proce- * dures must assure that shipped * product will not reach the retail * level of distribution before sample * incubation is completed and that * product can be returned immediately * to the establishment should such * action be necessary. *

Permission to ship product before * incubation ends shall be provided to * the establishment in writing. A copy * of both the establishment's proce- * dures and the written approval shall * be on file in the office of the IIC. *

* Periodically (but at least yearly) the circuit supervisor should request the establishment to disclose the location(s) where a shipped lot will be on the date incubation is to be completed. Immediate followup should be made (with compliance assistance if necessary) to determine that the lot has not moved beyond the identified location(s).

* A failure to readily locate the lot or finding that the lot has moved beyond the stated location(s) should be considered cause to rescind the prior shipment approval.

* The IIC should be provided with (and keep on file) the compliance history as determined by the periodic checks.

18.48 SHELF-STABLE, ACIDIFIED PRODUCTS

Some prepared products--sausage in vinegar, pickled pig feet, lamb tongues, etc.--may be packed in containers without heat processing after closing and without hermetical sealing, provided (1) meat ingredients and liquid media have a pH of 4.5 or less, and (2) RD approves the procedure. When applying for approval, plant management shall submit pH range of product and pH check frequency.

Control. Most items prepared with vinegar or tomato products are easily maintained at a pH below 4.5. However, to verify the pH range, minimum checks by laboratory pH meter of approximately one for every other batch or twice in an 8-hour shift should be conducted.

The inspector shall occasionally determine whether the pH range is being maintained by making his own tests. If not, product shall be retained and brought into compliance.

18.49 CONTAINER CONDITION

(a) Plant

Establishment shall routinely conduct inspection of finished lots to assure that only acceptable containers are shipped.

(b) Formal Inspection Plans

They shall be used by the inspector for selecting samples and evaluating defects to verify the effectiveness of plant procedures.

To verify plant control, the inspector should sufficiently check whether defective containers are shipped, especially when abnormal conditions exist--truck accident, questionable returned lots, etc.

Container selection. Use table 18.9 to select number of containers from each carton.

(1) Normal (Table 18.10). Use this plan for routine check to verify plant effectiveness.

(2) Reduced (Table 18.11). Use this plan only when authorized and when a pattern of acceptable product has been established and verified.

(3) Tightened (Table 18.12). Used for reworked lots.

(c) Sample Selection

To allow each container in the lot equal opportunity of being selected, samples shall be randomly selected according to applicable plan.

(d) Defect Classification

Carefully inspect sample containers and classify all defects according to defect classification chart (18.3).

Compare classified defects with accept-reject (Ac-Re) criteria in applicable inspection plan. Accept or reject inspected lots as required.

(e) Lot Rejection; Reinspection

Rejected lots may be reworked, sorted, resubmitted for inspection, and reinspected under tightened plan. The inspector must assure that reinspection does not result in release of product that might endanger public health. Advice from higher authority should be obtained whenever such danger is suspected.

Table 18.9 - Container selection

Containers (in carton)	Number from each carton
5 or less	All
6 - 12	6
13 - 60	12
61 - 250	16
251 or more	24

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UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

☐ DIRECTIVE
☐ REVISION
☐ AMENDMENT
☒ OTHER

CHANGE 84-4 to MEAT AND POULTRY INSPECTION MANUAL	#84-4	March 1984

I PURPOSE

This document transmits changes to the Meat and Poultry Inspection Manual.

II CHANGES

Remove	Insert
Page 197,198,199 and 200	Page 197,198,199 and 200

III CANCELLATION

This change transmittal is cancelled when contents have been incorporated into the MPI Manual.

Attachment

Paul Ragan, Director
Regulations Office
Policy and Program Planning

DISTRIBUTION:
M91, M94

OPI:
MPITS/PPID

the appropriate lesion key. If no lesions are found, write "no gross lesions found." The reporting code number for all tuberculosis reactors (with or without lesions) is code 107. Mail one copy to the Veterinary Services veterinarian in charge, one copy to the State animal disease control official in the State of origin of the slaughtered reactors. File the third copy with FSIS Form 9300. (See Exhibit H.)

(3) Tuberculosis "Suspects" or "Exposed". Prepare an FSIS Form 9300-5 in duplicate. Record appropriate tag numbers, describe any lesions found or write "no gross lesions found," and mark the appropriate disposition block. If lesions are found, the code number is 106. If no lesions are found, leave the code number blank. Mail original to VS veterinarian in charge in the State of origin. File the copy.

(4) Brucellosis Reactors. The slaughter of brucellosis reactors is verified by returning a copy of VS Form 1-27 (Shipping Permit) to Veterinary Services. Do not record them on FSIS Form 9300-5, unless they are retained for other cause; do not make reference that the carcass was a brucellosis reactor. The slaughter of brucellosis reactors should not be delayed for lack of identification or shipping permits. After slaughter, submit VS Form 1-68.

(5) Improperly Identified Reactors. When improperly identified tuberculosis or brucellosis reactors are received, complete VS Form 1-68. Reactors should be considered improperly identified when (1) "B" or "T" brand is missing or not visible on left jaw, (2) reactor tag is not present in left ear, or (3) the shipping permit (VS Form 1-27) was incorrect or did not accompany the animals. Distribute the VS Form 1-68 as indicated on the form.

20.13 MP FORM 404

See Chart 20.1. MP Form 404, Processing Operations at Official Establishments, is a quarterly report of the pounds or units of various meat and meat food products prepared at establishments operating under Federal inspection. Exhibit I illustrates the form which includes a breakdown of products reported by category. MP Form 404 provides data on processing operations and information entered in the automated MPI processing inspection data file which is used to produce management reports and statistical summaries on processing inspection activities as well as industry reports on amounts processed by type of product. *

(a) Plant *

The inspector will furnish blank forms, and management will give the inspector a completed MP Form 404, in triplicate, at the end of each reporting quarter. Information entered on the MP 404 will be typed or written legibly in ink. The blocks on the form (see Exhibit I) will be completed as follows:

1. Quarter Ending (Month, Day, Year). Enter date of quarter ending Saturday for reporting period.
2. No. Days of Operations. Enter the number of days the plant processed product during the reporting period.
3. To: Inspector in Charge. Enter name of inspector in charge.
4. Region, State, Circuit Code. Leave blank. Entry to be completed by the inspector.
5. Establishment Number. Use only the official establishment number designated in block 2 of MP Form 451, Grant of Inspection. Do not use letter unless part of official establishment number. Do not use "TA" to identify Talmadge-Aiken plants.
6. Meat and Meat Food Products Processed and/or Canned. Enter the number of pounds of products produced or units of containers used during the reporting period for each item, opposite the

THIS REPORT IS REQUIRED BY LAW (9 CFR 320.6). FAILURE TO REPORT CAN RESULT IN SUSPENSION OR WITHDRAWAL OF FEDERAL INSPECTION

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

PROCESSING OPERATIONS AT OFFICIAL ESTABLISHMENTS

QUARTER ENDING (Month, Day, & Year)	NO. DAYS OF OPERATION	FORM APPROVED OMB NO. 40-R2039
TO: INSPECTOR IN CHARGE	REGION/STATE/CIRCUIT CODE	EST. NO.

MEAT AND MEAT FOOD PRODUCTS PROCESSED AND/OR CANNED This report is required under 9 CFR 320.6

CURED	CODE NO.	POUNDS
Beef Briskets	1012	
Beef-Other	1019	
Pork	1020	
Other Meats	1030	
SMOKED OR DRIED OR COOKED		
Hams-Bone-In	1121	
Hams-Bone-In, Water added	1122	
Hams-Semi Boneless	1123	
Hams-Semi Boneless, Water added	1124	
Hams-Boneless	1125	
Hams-Boneless, Water added	1126	
Hams-Sectioned & Formed	1127	
Hams-Sectioned & Formed, Water added	1128	
Hams-Dry Cured	1129	
Pork-Regular	1140	
Pork-Water added	1141	
Bacon	1110	
Beef, cooked	1150	
Beef, Dried	1151	
Other Smoked, Dried or Cooked Meats	1160	
SAUSAGE		
Fresh Beef	1310	
Fresh Pork	1311	
Fresh Other	1312	
Uncooked Cured Sausage	1320	
Dried	1321	
Semi-Dried	1322	
Franks/Wieners, Regular, Retail	1330	
Franks/Wieners, Regular, Bulk	1331	
Frank/Wieners, with extenders, Retail	1332	
Franks/Wieners, with extenders, Bulk	1333	
Franks/Wieners, with variety meats, Retail	1334	
Franks/Wieners, with variety meats, Bulk	1336	
Franks/Wieners, with extenders and variety meats, Retail	1336	
Franks/Wieners, with extenders and variety meats, Bulk	1337	
Bologna-Regular	1340	
Bologna-with extenders	1341	
Bologna-with variety meats	1342	
Bologna-with variety meats and extenders	1343	

SAUSAGE (Cont.)	CODE NO.	POUNDS
Liver Sausage and Braunschweiger	1350	
Other	1360	
SLICED/PACKAGED PRODUCT		
Bacon-Retail	1440	
Bacon-Bulk	1441	
Ham	1430	
Sausage, Loaves, Luncheon Meat, under 12 oz.	1421	
Sausage, Loaves, Luncheon Meat, 12 oz. or over	1422	
Other	1450	
FRESH/FROZEN PRODUCT		
Beef Cuts	1210	
Pork Cuts	1215	
Other Cuts	1220	
Beef Boning	1225	
Pork Boning	1226	
Other Boning	1227	
Mechanically Processed-Beef	1251	
Mechanically Processed-Pork	1252	
Mechanically Processed-(Other)	1253	
Steaks, Chops, Roasts	1230	
Steaks, Chops, (Chopped/formed)	1231	
Hamburger/Ground Beef	1235	
Other-Fresh/Frozen	1240	
CONVENIENCE FOODS (Frozen and/or Unfrozen)		
Pizza	1610	
Pies	1615	
Dinners	1620	
Entrees	1625	
Other	1630	
FATS AND OILS		
Lard Rendered	1510	
Lard Refined	1520	
Edible Tallow	1540	
Compound Containing Animal Fat	1570	
Oleomargarine Containing Animal Fat	1580	
MISCELLANEOUS MEAT PROD.		
Cured Meat Loaves	1712	
Nonspecific Loaves	1713	
Meat Patties	1715	
Other formulated Prod.	1718	
Horse & Equine Products	6910	
Animal Foods	6980	

CANNED PRODUCTS	CODE NO.	POUNDS
Luncheon Meat 50 oz. or over	2611	
under 50 oz.	2612	
Chili Con Carne 50 oz. or over	2641	
under 50 oz.	2642	
Meat Stew 50 oz. or over	2731	
under 50 oz.	2732	
Hash Products 50 oz. or over	2631	
under 50 oz.	2632	
Pasta Meat Product 50 oz. or over	2741	
under 50 oz.	2742	
Canned Hams under 3 lbs.	2621	
3-6 lbs.	2622	
over 6 lbs.	2623	
Pork Shoulder Picnics and Loins	2840	
Viennas	2650	
Franks and Wieners	2660	
Misc. Sausage Products	2770	
Deviled Ham	2670	
Potted Meat Food Products and Spreads	2680	
Tamales	2690	
Sliced Dried Beef	2710	
Chopped Beef Hamburgers	2720	
Vinegar Pickled Products	2750	
By-Product, Other than Pickled	2760	
Corned Beef	2780	
Soups	2790	
ALL OTHER		
With 20% or more meat and/or Meat by-products	2851	
Less than 20% meat and/or Meat by-products	2852	
Horse and Equine Meat (all types)	6940	
Animal Foods	6990	

	CODE NO.	UNITS	CODE NO.	POUNDS
TOTAL GLASS CONTAINERS	9010		9011	
TOTAL SEMI-RIGID CONTAINERS	9020		9021	
TOTAL FLEXIBLE RETORTABLE CONTAINERS	9030		9031	

NAME OF FIRM	BY	TITLE	APPROVED BY INSPECTOR

MP FORM 404 (12/80) REPLACES MP FORM 404 (6/79) WHICH MAY BE USED

DPC CHICAGO, ILL.

appropriate Product Code number, as explained under paragraph c below.

7. Name of Firm. Enter the name of the firm as it appears on the official grant of inspection.

8. By. Signature of plant official responsible for submitting the report.

9. Title. Title of plant official signing the form.

(b) Inspector

The inspector approving the report will:

1. Review the completed forms to assure the plant actually processed all reported items, reportable items are not omitted, amounts shown are reasonably correct, and items are reported in correct spaces.

2. Have the form corrected if needed.

3. Enter the appropriate five-digit code in the Region/State/Circuit Code * block. Example: 636-33 is the five- * digit code for Northeastern Region (6), New York Area (36), and Rochester Cir- * cuit (33).

4. Sign in the "Approved by Inspector" block.

5. When the plant does not process * or operate during the reporting quarter, write "no operation" across the face of the form and complete only the follow- * ing blocks: Quarter Ending; Region/ State/Circuit Code; Establishment Number; and Approved by Inspector. A * quarterly "no operation" or negative report is required, unless the plant discontinues or suspends processing operations for an extended period of time or when Federal inspection is withdrawn as described in paragraphs 6 and 7 below.

6. When a plant discontinues or suspends processing operations for an extended period of time, only one "negative" report will be submitted for * the first quarter of the inactive period. The inspector in charge will complete the same blocks as for a "no operation" report and write across the face of the form "discontinued until" and give estimated date when processing operations will resume.

7. When inspection is withdrawn, the inspector in charge will complete the same blocks as for a "no operation" report, and write across the face of the form "withdrawn" and the date of withdrawal.

8. To reestablish reporting after discontinued or suspended operations or withdrawal of inspection, the inspector in charge will request plant management to complete and submit a regular MP Form 404 at the end of the first quarter of resumed processing * operations.

9. Mail the original not later than * the 15th calendar day the end of the * reporting quarter to: *
Data Service Center *
Meat and Poultry Inspection,FSIS *
210 Walnut Street, Room 791 *
Des Moines, IA 50309 *

10. File the first copy in the Government office and give the other copy to plant management.

(c) Reportable Products

Uncured product weight must be reported under the appropriate category and code. Product subjected to more than one reportable process must be recorded under each process heading. Some or all processes performed on certain products could occur in a single reporting period.

Example:

A plant receives 50 fresh hams weighing 1,000 pounds, cures them with brine to an increased weight of 1,100 pounds. The cured hams are boned and trimmed to 900 pounds and cooked. The cooked, chilled hams now weighing 750 pounds are sliced and packaged and end product weighs 730 pounds. The same 50 hams by weight would be recorded as:

Product	Code No.	Pounds
Cured Pork	1020	1,000
Pork Boning	1226	900
Cooked Ham Boneless	1125	750
Ham, Sliced & Packaged	1430	730

NOTE: Report horse and other equine items under codes 6910 or 6940. Report all other items under the following appropriate headings and code numbers:

CURED - record uncured weights only. Do not include chopped or ground product.

Beef briskets----------1012
Briskets only.

Beef other----------1019
All other beef products.

Pork----------1020
All pork products.

Other meats----------1030
All veal, lamb, or goat products.

SMOKED, DRIED, or COOKED - record finished chilled weights only.

Hams, bone in----------1121
All smoked; cooked bone in hams.

Hams, bone in, water added---------1122
All smoked; cooked bone in water added hams.

Hams, semiboneless----------1123
All smoked; cooked semiboneless hams.

Hams, semiboneless, water added----1124
All smoked; cooked semiboneless water added hams.

Hams, boneless----------1125
All smoked; cooked boneless hams. Report sectioned and formed hams under code 1127.

Hams, boneless, water added--------1126
All smoked; cooked boneless water added hams. Report sectioned and formed water added hams under code 1128.

Hams, sectioned and formed---------1127
All smoked; cooked sectioned and formed or chunked and formed hams. Report chopped hams under code 1712.

Hams, sectioned and formed water added----------1128
All smoked; cooked sectioned and formed or chunked and formed hams. Report chopped hams under code 1712.

Hams, dried----------1129
All dry cured; country cured hams.

Pork, regular----------1140
All other pork products that are smoked, dried or cooked. Report bellies under code 1110. Report popped pork skins under code 1630.

Pork, water added----------1141
All other water added pork products that are smoked, dried or cooked. Report bellies under code 1110.

Bacon (bellies)----------1110
All pork bellies prepared for bacon. Report ground, mixed and formed bacon substitutes under code 1718.

Beef, cooked----------1150
All beef cuts either smoked or cooked. Include sectioned and formed or chunked and formed roasts. Report chopped beef loaves under code 1712.

United States Department of Agriculture

Food Safety and Inspection Service

Washington, D.C.
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